

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
14 April 2005 (14.04.2005)

PCT

(10) International Publication Number  
**WO 2005/032284 A3**

(51) International Patent Classification<sup>7</sup>: **A21C 15/02**

(74) Agents: GALLO, Luca et al.; Jacobacci & Partners S.p.A,  
Via Berchet, 9, I-35131 Padova (IT).

(21) International Application Number:  
PCT/IT2004/000497

(22) International Filing Date:  
15 September 2004 (15.09.2004)

(25) Filing Language: Italian

(26) Publication Language: English

(30) Priority Data:  
PD2003A000231 3 October 2003 (03.10.2003) IT

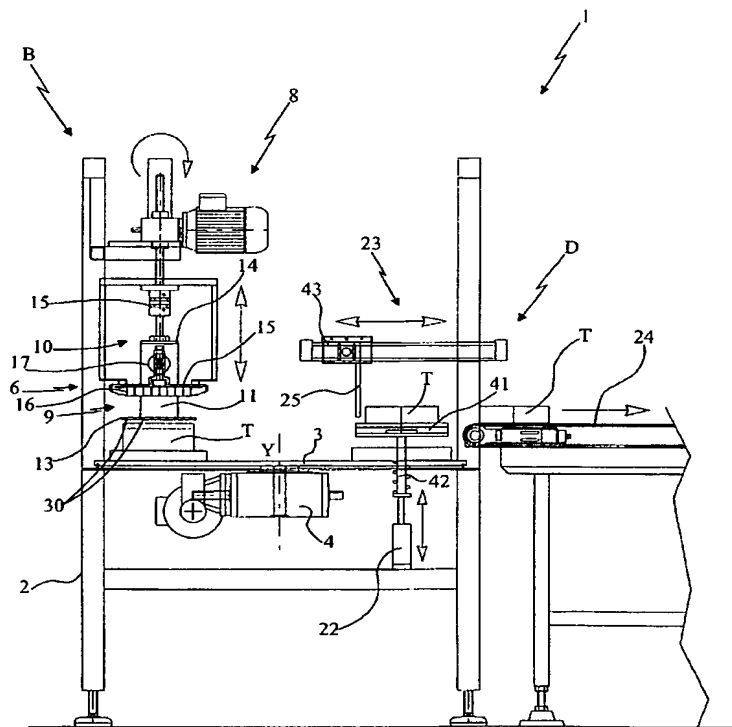
(71) Applicant (for all designated States except US): COMAS  
S.P.A. [IT/IT]; Viale dell'Industria 12, I-36030 Pievebelvi-  
cino (IT).

(81) Designated States (unless otherwise indicated, for every  
kind of national protection available): AE, AG, AL, AM,  
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,  
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,  
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,  
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,  
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,  
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,  
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,  
ZW.

(84) Designated States (unless otherwise indicated, for every  
kind of regional protection available): ARIPO (BW, GH,  
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,  
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),  
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,  
FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,

[Continued on next page]

(54) Title: MACHINE FOR THE PRODUCTION OF MULTILAYER FOOD PRODUCTS



(57) Abstract: Machine for the  
production of multilayer food  
products, in particular for the  
production of multilayer cakes,  
provided with a rotating platform (3)  
having, associated therewith, four  
operating stations (A, B, C, D) able  
to operate in sequence on the food  
product and arranged at 90° with  
respect to each other and preferably  
composed of: a station (A) for  
loading different layers of pastry  
(5); a first dispensing station (B)  
for distributing a liquid filling  
product; a second dispensing station  
(C) for distributing a fairly dense  
filling product such as a cream or  
the like; and a station (D) for  
expelling the cake (T) once  
completed

WO 2005/032284 A3



SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

**Published:**

- *with international search report*
- *before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments*

**(88) Date of publication of the international search report:**

12 May 2005